Luminous
The Enchanted Garden

Water Lily — Soup Station

- **Cream of Sweet Potato Soup**
  With Roasted Breadfruit Gnocchi
- **Lobster Bisque**
  Infused with a Combination of Coconut Milk, Curry Paste & Lemon Grass
- **Selection of Local Bread & Crackers**
  Freshly Baked Selection of Local Bread served with Butter, Olive Oil, Balsamic Vinegar

Pohutukawa — Carvery

- **Jerked Roast Beef**
  Marinated with Jerk Seasoning and Dijon Mustard, Served with Oyster Mushrooms and Red Wine Sauce
- **Stuffed Baked Tom Turkey**
  Served with a Cranberry & Passion Fruit Sauce
- **Local Honey Glazed Ham**
  With Cranberry Sauce Infused with Cinnamon, Star Anise and Cloves

Passiflore Rouge — Salad Station

- **Cold Cut Platter**
  Artistic Display of Smoked Salmon, Salami, Turkey Breast and Honey Glazed Ham
- **Rodney Bay Handpicked Tossed Salad**
  Served with Grapefruit Segments and Sliced Beet Root
- **Quinoa Salad**
  With Vegetables & Garlic Roasted Cherry Tomatoes
- **Organic String Beans**
  With Roasted Cashew Nuts, Pesto and Blue Cheese Dressing
- **Green Papaya, Parsnip, Cabbage & Carrot Coleslaw**
  With Dried Apricot and Raisins
- **Curried Chick-Pea & Green Fig Salad**
  With Tomato Concasse and Chopped Chives
- **Bay Gardens Condiments**
  Mango Chutney, Freshly Chopped Capers, Bacon Dust, Sundried Beet Root, Tomato Pesto, Caramelized Red Onions, Grapefruit Segments, Black Olives, Green Olives
- **Selection of Dressings**
  Beet Root Dressing, Sour Sop and Ginger Dressing, Reduction of Passion fruit Dressing, Homemade Local Vinaigrette,

Frangipani — Sushi Station

- **Big Eye Yellow Fin Tuna Sushi**
- **Land Crab Sushi**
- **Tempura Zucchini Sushi**
- **Honey Glazed Pull Pork Sushi**

Anthurium — Seafood Cold Station

- **Lambi and Octopus Ceviche**
- **Yellow Fin Tuna Poke**
  Marinated with Local blend Seasoning, Shadow Bene and Fresh Lemon Juice
- **Shrimp Cocktail**
  With Avocado and Fruit Salsa
- **Marinated Green Lip Mussels**
  Half Green Shell Mussels Marinated with Local Herbs and Cherry Tomatoes

Bougainvillea — Pasta Station

- **Handmade Beet Root Linguini Pasta or Penne Pasta Served with your Choice of:**
  - Garlic Butter Seafood Sauce
  - Basil, ginger & Herbed Tomato Sauce
  - Ginger Bolognaise Sauce

Croscosmia — Meats Station

- **Pan Roasted Chicken**
  With Garlic, Cream & Organic Mushroom Sauce
- **Grilled Mahi Mahi,**
  With Roasted Green Papaya, Passion Fruit, Organic Tomatoes & Ginger Bisque
- **Yellow Yam Shephard's Pie**
  With Braised Local Beef in a Reduction of White Wine and Mushrooms
- **Lobster Medallion**
  Freshly Diced Lobster Sautéed with Stir Fried Vegetables, Zucchini, Carrot, Cabbage, Fresh Spinach, in a Mango Chutney Reduction

Heliconia — Vegetable Station

- **Three Cheeses Pie**
  With The Top 3 Ground Provision, Tanya, Yam and Dasheen
- **Cajun Pink Beans & Tofu**
  Finished with Coconut Milk
- **Roasted Pumpkin, Zepina, Callaloo & Grana Padana Pie**
- **Roasted Beet Root, Corn & Saffron Fried Rice**
- **Caramelized Ripe Plantain Croquette**
  With Coconut Crust
- **Caribbean Buttered Poached Steamed Vegetables**

Lantana Camara — Dessert Station

- **Nougat**
- **Mocha Cheesecake**
- **Rose Water Panna Cotta**
- **Chocolate Pudding**
- **Tiramisu**
- **Mini Cupcakes**
- **Eggnog Crème Brulee**
- **Fruit Cake**

Cost: EC.350 Inclusive of Champagne Reception, Buffet, All Inclusive Drinks, Party Favors, Midnight Buffet, Service Charge & VAT